



ABBEY COLLEGE
AUSTRALIA

QCDSTHH60202

V 9.07
17/07/09

COURSE NAME: ADVANCED DIPLOMA OF HOSPITALITY

NATIONAL CODE: SIT60307

CRICOS CODE: 067089K

GENERAL DESCRIPTION

This course is Advanced Diploma in Hospitality Management specializing in Commercial Cookery. The units include planning, budgeting, marketing, financial management and resource management strategies. In addition, students will develop a broad range of advanced skills in the area of practical cookery and for the management of a dynamic and innovative kitchen environment.

Depend on the student study pathway, participants will complete all core units of Certificate III in Hospitality (PATISSERIE) or (Commercial Cookery) as part of this qualification requirement and after successful completion of the course will receive the following awards:

- Advanced Diploma of Hospitality Management and
- One of the following awards
Certificate III in Hospitality (Commercial Cookery) or
Certificate III in Hospitality (PATISSERIE) and

ACCREDITATION

This is a nationally recognised course and part of SIT07 Tourism, Hospitality and Events Training Package endorsed by the National Quality Council.

CAREER OPPORTUNITIES

Graduates may seek employment in a range of management positions in the hospitality industry, such as, catering manager, restaurant manager or small business operator.

ARTICULATION

Students completing this may be eligible for credit against a university degree in Hospitality Management. Qualifications awarded upon completion of this course can be used for recognition against further courses accredited under the Australian Qualification Training Framework (AQTF).

COURSE PRE-REQUISITES

An overall IELTS score of 5.5 or Completion of Abbey College Australia Intermediate and Upper Intermediate English Courses (CRICOS Code: 057388D) or equivalent recognised test results.

To complete Year 1 of this qualification you will need to be able to lift approx 20kg and will be required to handle, cook and taste, but not necessarily eat, some meat and animal products.

MINIMUM AGE

Overseas Students: must be 18 years of age to apply for this course.

TEACHING METHODS

This course will be delivered using a combination of lectures, handouts, tutorials, practical exercises and work placement. Participants will receive a workbook for each unit of competency. Students are required to complete some of the activities on their own time. A fully equipped kitchen, a short walk from the main campus, is used for all practical training. The work placement is compulsory and will average approximately 240 – 340 hours over 60 service periods/shifts.

ASSESSMENT METHODS

Assessments will include assignments, written tests, practical activities, portfolio, role-play, verbal presentations and workplace supervisor reports.



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WORK PLACEMENT

The work placement is compulsory and will depend on the elective units. It will be approximately 48 to 60 service periods/shifts. If a student is unwilling to do the work placement no refund will be provided. If a student is unable to accept a particular placement with valid reason, such as distance, travel issues, inappropriate workplace, workplace in a location that may jeopardise personal safety Abbey College will find an alternative placement.

RECOGNITION OF PRIOR LEARNING

Subject to the payment of RPL assessment fee and outcomes, RPL will only be granted before the starting of the course. Abbey College Australia will inform visa granting authorities if granting RPL to an international student results in the shortening of actual duration of their course.

Please Note: You may apply for up to one year exemption, if you have completed a nationally recognised Certificate III or IV in Hospitality (Commercial Cookery or Patisserie) at Abbey College or other Australian Vocational Colleges. We review your application and inform you of the result prior to your enrolment at no extra charge.

Abbey College Australia will inform visa granting authorities if granting RPL to an international student results in the shortening of actual duration of their course.

For more information please refer to our website at www.abbeycollege.com.au

COURSE DURATION: 2 years (104 weeks)

CONTACT HOURS: 20 hrs per week plus work placement

ENROLMENT PROCEDURE

Please refer to "QPR020i - Enrolment Procedure for International Students" available on our website

SUBMISSION FEE

AUD \$180.00

COURSE COSTS

TUITION

(NON-REFUNDABLE AFTER COURSE COMMENCEMENT) AUD \$25500.00

WORKBOOKS + TEXTBOOKS

(NON-REFUNDABLE AFTER COURSE COMMENCEMENT)

First Year:

Student workbooks	AUD \$200.00
Professional Baking	AUD \$120.00
Professional Cooking	AUD \$50.00

Second Year:

Student Workbook	AUD \$150
Hospitality Management Strategy and Operations	AUD \$72.00

LEASING COMMERCIAL COOKERY KIT

(NON-REFUNDABLE AFTER COURSE COMMENCEMENT) AUD \$120.00

5 knives, sharpening stone and steel, carving fork, palette knife, plastic scraper, vegetable peeler, sauce whisk, wooden spoon, forcing bag, 2 piping tubes, pastry brush, stainless steel tongs, dial meat thermometer, tea towel, tool box and padlock.

CHEF UNIFORM

In addition, you will need a chef uniform and safety shoes.



NATIONALLY RECOGNISED
TRAINING



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QUALIFICATION REQUIREMENTS

For the award of Advanced Diploma of Hospitality from Abbey College Australia, participants need to be assessed as competent in the following units of competency:

No	Unit Code	Unit Description	C/E
1.	SITXOHS005A	Establish and maintain an OHS system	Core
2.	SITXOHS004A	Implement and monitor workplace health, safety and security practices	Core
3.	SITXGLC001A	Develop and update legal knowledge required for business compliance	Core
4.	SITXCCS003A	Manage quality customer service	Core
5.	SITXMGT002A	Develop and implement operational plans	Core
6.	SITXMGT004A	Develop and implement a business plan	Core
7.	SITXHRM002A	Recruit, select and induct staff	Core
8.	SITXHRM003A	Roster staff	Core
9.	SITXHRM007A	Manage workplace diversity	Core
10.	SITXHRM006A	Monitor staff performance	Core
11.	SITXMGT001A	Monitor work operations	Core
12.	SITXHRM005A	Lead and manage people	Core
13.	SITXFIN003A	Interpret financial information	Core
14.	SITXFIN005A	Prepare and monitor budgets	Core
15.	SITXFIN004A	Manage finances within a budget	Core
16.	SITXFIN008A	Manage financial operations	Core
17.	SITXINV002A	Control and order stock	Core
18.	SITXFIN007A	Manage physical assets	Core
19.	SITXMGT006A	Establish and conduct business relationships	Core
20.	SITXMPR005A	Develop and manage marketing strategies	Core
21.	SITXOHS001A	Follow health, safety and security procedures	Core
22.	SITXOHS002A	Follow workplace hygiene procedures	Core
23.	SITXCOM003A	Deal with conflict situations	Core
24.	SITXHRM001A	Coach others in job skills	Core
25.	SITXCOM002A	Work in a socially diverse environment	Core
26.	SITXCOM001A	Work with colleagues and customers	Core
27.	SITXCCS002A	Provide quality customer service	Core
28.	SITXINV001A	Receive and store stock	Core
Plus One of the Following Units			C/E
29	SITHCCC028A	Prepare, cook and serve food for menus	Core
29	SITHIND003A	Provide and coordinate hospitality service	Core
Plus 18 Elective Units			

